

COCKTAILS

'86
Prosecco, Peach-infused Broker's gin, Lillet Blanc, peach bitters
12

ITALIAN LEMONADE

Basil, Italicus, lemon, prosecco, Wheatley vodka
12

PASSIONE VIOLA

Passionfruit, EG Rosemary Lavender vodka, elderflower, peach, lime, bubbles
14

TORINO

Blend of Whistle Pig Piggy Back and High West Rendezvous Rye 100% rye whiskies, decanter bitters, dark sugar, Fernet, Benedictine, lemon
14

MUTINY & BOUNTY

Santa Teresa 1796 and Bounty St. Lucian Silver rums, Orange Curaçao, allspice, lime, mint
12

THE VENETIAN

Hendrick's gin, Aperol, limoncello, prosecco, grapefruit bitters
12

IL DUCE

Black walnut, coffee, spiced chocolate, Rebel Yell Small Batch Rye, amaro
12

BELLA-RITA

Sauza Conmemorativo, Grand Marnier, citrus. A Bella's tradition for 33 years!
11

THE B.A.N.A.N.A.S

Cinnamon-roasted banana, Santa Teresa 1796 and Bounty rums, allspice, clove, coconut milk
12

HAPPY HOUR

WINE

IL CIBO

Vigneti, Pinot Grigio 5.5

Bruschetta 2.50

Pierpaolo Pecorari, Sauvignon Blanc 8

Arancini 6.00

Anselmi, White blend 6

Formaggio al Forno 6.00

Rodney Strong, Chardonnay 6

Scampi Scampi 7.00

Dante, Pinot Noir 5.5

Margherita Pizza 6.00

Flat Rock, Cabernet Sauvignon 5

Americano Pizza 7.00

Beringer Bros., Bourbon Barrel Aged
Cabernet Sauvignon 6

Vegan Margherita Pizza 7.00

Settevigine, Red blend 9

COCKTAILS

House Old Fashioned 7

'86 8

Mutiny & Bounty 8

Italian Lemonade 7

Bella-Rita 5

Passione Viola 9

Available weekdays, 3–6pm. Dine-in only. Additions & substitutions at full price.

VINI

SPARKLING

Avissi Prosecco Treviso, IT 8 32

J.P. Chenet Rosé Dry France 9 36

Villa Sandi Prosecco (375ml) Treviso, IT 24

Veuve Clicquot Champagne, FR 110

ITALIAN WHITE

La Chiara, Gavi di Gavi Piedmont DOCG 9 36

Vigneti, Pinot Grigio, Friuli Grave Friuli DOC 8 32

Cavaliere d'Oro, Gabbiano, Pinot Grigio
Delle Venezie Veneto DOC 9 36

Fratelli Ponte, Roero Arneis Piedmont DOCG 12 48

Pieropan, Soave Classico Veneto DOC 9 36

Fattoria San Felo, Le Stoppie, Vermentino
Mavemma Toscana DOC 8 32

Umani Ronchi, Villa Bianchi, Verdicchio dei
Castelli di Jesi, Classico Marche DOC 8 32

Pierpaolo Pecorari, Sauvignon Blanc,
Friuli-Venezie Friuli IGT 10 40

Ca' Bolani, Sauvignon Blanc Friuli Aquileia DOC 9 36

Anselmi, San Vincenzo (Garganega/
Chardonnay/Sauvignon Blanc) Veneto IGT 8 32

Sella & Mosca "Terre Bianche," Torbato 2018
Sardegna DOC 13 52

Lodali (Unoaked), Chardonnay Piedmont DOC 10 40

ITALIAN RED

Recchia, Le Muraie, Valpolicella Ripasso
Veneto DOC 10 40

Boscaini Carlo, Zane, Valpolicella
Classico Superiore Ripasso Veneto DOC 12 48

Rocca del Dragone, Aglianico Campania IGT 11 44

Gru, Montepulciano d'Abruzzo Abruzzo DOC 8 32

Masseria Altemura, Sasseo,
Primitivo Salento Puglia IGT 9 36

Casamatta, Sangiovese Tuscany IGT 9 36

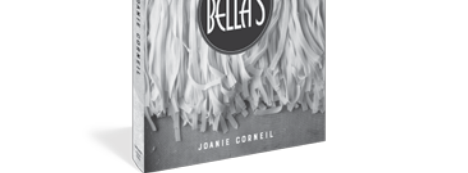
Marchesi Antinori, Pèppoli Estate,
Chianti Classico Tuscany DOCG 11 44

Rocca delle Macie, Sasyr Tuscany IGT 9 36

Settevigine "Seven Vines," Rosso, Super Italian 13 52

Ruffino, Modus, Super Tuscan Tuscany IGT 11 44

Collefrisio '14, In & Out, Montepulciano d'Abruzzo
Abruzzo DOC 76



THE COOKBOOK
ASK YOUR SERVER OR VISIT
BELLASITALIANCAFE.COM

*Available in limited quantities.

8 32

9 36

24

110

WHITE

Ponzi Vineyards, Pinot Gris Willamette Valley 11 44

Studio by Miraval, Méditerranée Rosé
Provence, FR 9 36

Stingray Bay, Sauvignon Blanc Marlborough, NZ 9 36

Hess Select, North Coast, Sauvignon Blanc
California 8 32

Fess Parker, Riesling Santa Barbara County 8 32

Rodney Strong, Chardonnay Sonoma 9 36

Sonoma-Cutrer, Chardonnay Sonoma 12 48

Michael David, Chardonnay Lodi, CA 12 48

RED

Dante, Pinot Noir Sonoma 8 32

Z. Alexander Brown, Pinot Noir Russian River 9 36

Willamette Valley Vineyards, "Whole Cluster"
Pinot Noir Willamette Valley 12 48

Long Meadow Ranch '16, Farmstead
Pinot Noir Anderson Valley 68

Charles Woodson, Intercept, Pinot Noir Monterey 11 44

Flat Rock, Cabernet Sauvignon Inland Valleys, CA 8 32

Tribute, Cabernet Sauvignon California 9 36

Beringer Bros., Bourbon Barrel Aged
Cabernet Sauvignon Sonoma 8 32

Priest Ranch, Cabernet Sauvignon Napa 18 72

Killka, Malbec Argentina 9 36

Selby, Merlot Sonoma 12 48

Troublemaker, Blend #9 (Syrah/Grenache/
Zinfandel) Central Coast 10 40

NxNW (Cabernet/Syrah) Columbia Valley 9 36

Taken (Cabernet/Zinfandel/
Merlot/Petite Sirah) Napa 14 56

Chateau Montelena '15, Cabernet Sauvignon
Napa 70

Paul Hobbs '15, Cabernet Sauvignon Sonoma 80

Dariouh '14, Caravan (Cabernet/Merlot/
Malbec/Petit Verdot) Napa 84

Blackburn, Cabernet Sauvignon Paso Robles 11 44

Raymond, 2018 Reserve Selection Cabernet
Sauvignon Napa 70

Cade Estate, Howell Mountain '16, Cabernet
Sauvignon Napa* 128

Nickel & Nickel, State Ranch '15, Cabernet
Sauvignon Napa 135

Ram's Gate Estate '15, Cabernet Sauvignon Carneros* 98

Three Sticks, Moon Mountain District '10, Cabernet
Sauvignon Sonoma* 140

Trinchero "Mario's" '13, Cabernet Sauvignon Napa* 78

IRON + Sand, Cabernet Sauvignon Paso Robles 13 52

Juggernaut, Hillside Cabernet Sauvignon
North Coast, CA 10 40

ANTIPASTI

CARPACCIO Best in Tampa! Marinated paper-thin tenderloin served chilled with caponata aioli: A blend of mayonnaise, sour cream, finely chopped eggplant, roasted red pepper, garlic, olives, capers and basil. Topped with shaved parmesan and a sprinkling of cracked pepper and parsley. Served with garlic butter croutons. 16.99

FORMAGGIO AL FORNO Baked goat cheese in reduced bruschetta sauce; served with wedges of toasted garlic bread for dipping. 10.99

ARANCINI Creamy risotto, porcini mushroom, prosciutto and peas formed into balls and filled with mozzarella, then lightly breaded and deep fried. Served with reduced bruschetta sauce for dipping. 10.99

SCAMPI SCAMPI Shrimp sautéed with garlic, scallions, crushed red pepper and tomatoes; reduced in a dry vermouth and shrimp-stock sauce. Served with buttery croutons for dipping. 11.99

FRITTI DI CALAMARI Calamari dusted in seasoned flour and deep fried; served with reduced bruschetta sauce. 11.99 Table-sharing size 19.99 *Not available for carryout.*

CAPRESE Fresh mozzarella, fresh basil leaves and vine-ripened beefsteak tomatoes with a drizzle of pesto. 10.99

BRUSCHETTA ["brew SKet' tah." In Italian, 'ch' is generally pronounced 'k,' as in 'Chianti'.] The Neapolitan version of classic Roman garlic bread. Slices of bread brushed with olive oil and toasted dark on the grill, then topped with our fresh bruschetta sauce of diced plum tomatoes, garlic, onions, parsley and basil. 5.99

ZUPPE

POLLO IN BRODO Chopped chicken, carrots, onions and celery in our savory house-made stock. Bowl 7.99 Cup 5.50 *Not available for carryout.*

PASTA E FAGIOLI Classic Italian pasta and bean soup with bacon, onion, ham, celery, garlic and tomato. Bowl 8.50 Cup 5.99

PANNA D'ARAGOSTA Creamy lobster bisque with flavors of saffron, tarragon and thyme; topped with puff pastry and baked. Finished table side with a garnish of caviar and sour cream. Bowl 10.99 Cup (bisque only) 7.99

PIZZE e CALZONE

Bella's oak-burning stone oven—crafted in Milan, Italy—cooks at temperatures between 600 and 800 degrees. It adds a subtle but distinct flavor to our roasted dishes and is without question the ideal oven for making pizza. Our pizza dough is made with beer from an original Venetian recipe; brushing the dough with olive oil before baking gives the crust an extra light and crispy texture. Calzones also include ricotta cheese (except Saliccia Vegano).

MEATBALL Bella's hand-made meatballs, onion and sweet peppers with mozzarella. 15.99

MARGHERITA Mozzarella, parmesan and tomato sauce with fresh basil. The closest thing to an "American" pizza. 11.99

CAPUA Italian sausage, onion and mushrooms with mozzarella. 14.99

GENOA Rich and flavorful, with pesto, ricotta, Romano and mozzarella. A great appetizer for a small group, or a meal in itself. 13.99

PAZZO PAZZO Italians would call this a "crazy crazy" pizza! Too many ingredients! But we Americans love it. Pepperoni, sausage, pepperoncini, onion and mushrooms topped with mozzarella. 16.99

TRE FUNGHI Porcini, portobello and button mushroom mix with asiago and mozzarella. 14.99

AMERICANO Pepperoni, onion and mushrooms with mozzarella. 13.99

CREATE YOUR OWN PIZZA OR CALZONE

With mozzarella and pizza sauce plus any three of the following. 14.99

Anchovy ~ Artichoke Hearts ~ Asiago ~ Bacon ~ Basil ~ Broccoli ~ Capers ~ Fontina
Ham ~ Italian Sausage ~ Mushrooms ~ Olives ~ Onion ~ Parmesan ~ Pepperoncini
Pepperoni ~ Pesto ~ Ricotta ~ Romano ~ Spinach ~ Sun-dried Tomato ~ Tomato

PREMIUM TOPPINGS 2.99 EACH
Fresh Mozzarella ~ Goat Cheese ~ Gorgonzola ~ Grilled Chicken
3 Meatballs (6.99) ~ Prosciutto ~ Daiya vegan cheese

INSALATE

All of our salads are made with only hand-torn greens and dressings are made fresh in house (except for Ranch and Balsamic Vinaigrette). Our salads and pasta dishes can be enhanced with freshly grated Grana Padana parmesan, which lends a wonderful flavor and nutty aroma. Add: 5 oz. Grilled Chicken Breast 4.00 ~ 4 oz. Sautéed Shrimp 5.99 ~ Anchovies 1.50

BELLA'S CAFE Romaine topped with julienne carrot, shredded red cabbage, ripe tomato wedges and zucchini slices. Choice of vinaigrette, ranch or balsamic vinaigrette dressing. 6.99 With any pizza, pasta or secondo 3.99

CAESAR Made traditionally with a dressing of only the finest ingredients: olive oil, garlic, worcestershire, mustard, lemon juice, egg and finely ground anchovy paste; tossed with shredded parmesan, croutons and hand-torn romaine. Small 7.99 Large 11.99

SECONDI

Served with your choice of one side: Angel hair or Campanelle with Basil-tomato sauce; Buttered peas; Steamed broccoli. Fettuccine alfredo 4.50 ~ Sauce change 1.00 ~ Our chicken is all natural, free range and hormone free.

VITELLO MARSALA Veal scallopini sautéed in a creamy marsala and mushroom sauce. 34.99

VITELLO PICCATA Veal scallopini sautéed in a lemon, caper and white-wine butter sauce. 34.99

VITELLO PARMIGIANA Veal scallopini sautéed and topped with basil-tomato sauce, mozzarella and parmesan cheeses. 34.99 *Romano style 37.99*

NATE'S VEAL Veal scallopini breaded in Romano cheese and sautéed golden brown, topped with mozzarella cheese and crispy prosciutto in a creamy marsala mushroom sauce. Served on a bed of sautéed spinach. 38.99

POLLO o VITELLO ROMANO Your choice of two chicken breasts or veal scallopini breaded in Romano cheese and sautéed golden brown. Topped with lemon-basil butter and artichoke. 24.99 Veal 37.99

POLLO PICCATA Two chicken breasts sautéed in a lemon, caper and white-wine butter sauce. 22.99

POLLO MARSALA Two sautéed chicken breasts in a creamy marsala and mushroom sauce. 23.99

POLLO PARMIGIANA Two chicken breasts sautéed and topped with basil-tomato sauce, mozzarella and parmesan cheeses. 22.99 *Romano style 25.99*

POLLO ALLA GIOVANNA Two chicken breasts breaded in Romano cheese and sautéed golden brown with mozzarella. Served in light basil-tomato cream sauce with bits of prosciutto. 26.99

NATE'S CHICKEN Two chicken breasts breaded in Romano cheese and sautéed golden brown. Topped with mozzarella cheese and crispy prosciutto and served in a creamy marsala mushroom sauce on a bed of sautéed spinach. 29.99

GROUPER PICCATA Sautéed in a lemon, caper and white-wine butter sauce. 25.99

GROUPER ALLA CALABRESE Fresh grouper lightly floured and sautéed in a sauce of basil tomato, red wine, onions, garlic, capers, black olives and crushed red pepper. 25.99

VEGANO

SALCICCIA VEGANO PIZZA Beyond Meat Hot Italian sausage, onion, mushrooms and spinach with Daiya. 15.99

BEYOND SAL AL A plant-based version of our delicious Salciccia al Forno. Beyond Meat Hot Italian Sausage, mushrooms, and basil-tomato sauce. Tossed with ziti and baked with Daiya mozzarella. 21.99

MATTEO'S CHICK'N Two Gardein Chick'n Scallopini sautéed with mushrooms, leeks, spinach, white wine and red onion. Served over ziti with a drizzle of extra-virgin olive oil. 21.99 *(You can order it non-vegan too!)*

ROMA VEGANA Beyond Meat Hot Italian Sausage, garlic, onions, olives, basil-tomato sauce and red wine with ziti pasta. 21.99

VEGAN CHICK'N PARMESAN Two Gardein Chick'n Scallopini sautéed and topped with Daiya vegan cheese and basil-tomato sauce. Served with your choice of side. 19.99

PASTE DELLE CASA

We make our own pasta fresh daily—spaghetti, fettuccine, ziti, starburst, angel hair, campanelle, ravioli and lasagne—the same way it's been done for centuries: From semolina (made from Durham wheat), eggs and water. Served “al dente.” Our sauces are also fresh and homemade—and not cooked until ordered (with the exception of the Bolognese and Anatra Ragu).

POLLO o GROUPER ROSSO Chunks of chicken breast or grouper reddened with hot spices and “blackened” in a very hot pan; sautéed with scallions and mushrooms, then reduced in a creamy basil-tomato sauce with fresh tomato and tossed with fettuccine. Chicken 20.99 *Grouper 21.99*

PERA SACHET Pasta ‘purses’ filled with pear, robiola, ricotta and parmesan cheeses. Served in a creamy saffron sauce with peas and prosciutto. 21.99

SPAGHETTI AND MEATBALLS An all-American favorite. A flavorful mixture of ground beef, prosciutto, soppressata (a lean pork salami), Romano cheese, garlic and herbs. Served over spaghetti with reduced bruschetta sauce and garnished with parmesan and parsley. 24.99

RAVIOLI VERDE Spinach pasta filled with spinach, ricotta and Swiss cheese; tossed in your choice of sauce. 19.99 *Bolognese 22.99*

LASAGNE NAPOLETANA Four-cheese lasagne of ricotta, mozzarella, fontina and parmesan. Topped with basil-tomato sauce. 21.99 *Bolognese 23.99*

POLLO MILANO Chunks of chicken breast in a sauce of roasted garlic, heavy cream, sun-dried tomatoes and fresh sage. Served over starburst pasta with a garnish of reduced balsamic vinegar and a fresh sage leaf. 22.99

ZITI ROMA Chicken, bacon, garlic, onions, olives, basil-tomato sauce and red wine with ziti pasta. 22.99

CONFETTI SPAGHETTI A colorful South Tampa favorite. Spaghetti tossed in a creamy basil-tomato sauce with fresh tomato, bacon, garlic, onions, basil, parsley and green peas. 17.99

BISTECCA BRANDY Filet tips sautéed with caramelized onion and tre-funghi in brandy cream sauce; then tossed with campanelle pasta. 24.99

SALCICCIA AL FORNO Italian sausage tossed with ziti pasta, mushrooms and ricotta in a creamy tomato sauce; topped with mozzarella and baked. 21.99

LASAGNE CON POLLO Layers of freshly made sheet pasta, grilled chicken, spinach, portobello, porcini and button mushrooms, mozzarella, ricotta and asiago cheeses. Served with roasted-tomato cream sauce. 24.99

PASTA IL MARE Shrimp and scallops sautéed with roasted mushrooms and leeks in roasted-tomato cream sauce. Tossed with campanelle pasta. 24.99

CREATE YOUR OWN COMBINATION

SPAGHETTI ~ FETTUCCINE ~ ZITI (V) ~ STARBURST ~ ANGEL HAIR
CAMPANELLE (V) ~ FARRO WHEAT LINGUINE (V, add 3.00)

*5 oz. Grilled Chicken Breast 4.00 ~ 4 oz. Sautéed Shrimp 5.99 Meatballs 3 for 6.99 or 6 for 12.99
Gardein Chick'n Scallopini (V) 3.99 each ~ Fresh Vegetables 3.75*

BASIL TOMATO Plum tomatoes, garlic, olive oil, parsley and basil. Fresh and simple. (V) 13.99

BOLOGNESE A rich sauce of ground beef, onions, celery, carrots and garlic; simmered for five hours with white wine, milk and ground plum tomatoes. 18.99

ALFREDO Thick and rich, with heavy cream, garlic, parmesan and Romano cheeses and a dash of nutmeg. 15.99

BRUSCHETTA A bit heavier than basil tomato, with diced plum tomatoes, garlic, onions, parsley and basil. (V) 12.99

PESTO Classic pesto of pureed fresh basil, parsley, garlic, olive oil, parmesan, Romano and pine nuts. 14.99

ROASTED-TOMATO CREAM An intensely flavored puree of roasted plum tomatoes, herbs and heavy cream. 12.99

AGLIO E OLIO Olive oil, butter and garlic tossed with fresh parsley. 9.99

**Consuming raw or under cooked meats or seafood increases your risk of contracting a food borne illness, especially if you have certain medical conditions.*



DOLCI

VESUVIO Molten bittersweet Belgian chocolate “oozes” from inside an intensely rich warm chocolate cake. Dusted with powdered sugar and served with a scoop of vanilla ice cream. 8.99

RASPBERRY CRÈME BRÛLÉE Vanilla-bean custard with sweet raspberries topped with a thin, crispy shell of caramelized sugar. 5.99 *Not available for carryout.*

TIRAMISU “Pick me up” ~ The classic Italian dessert with layers of lady fingers, zabaglione (Marsala-flavored custard), espresso whipped cream and mascarpone (sweet, buttery cheese) topped with whipped cream and warm chocolate sauce. 7.99

AFFOGATO A scoop of vanilla ice cream served with a shot of espresso. 5.99 *Not available for carryout.*

FOR THE BAMBINI

Children's Choice of Meal and Soft Drink or Tea 5.99

Ziti with Basil Tomato ~ Spaghetti with Bolognese ~ Fettuccine Alfredo
Cheese or Pepperoni Pizza ~ Meatballs! *(3 for 6.99)*

BIBITE

Coke, Diet Coke, Barq's Root Beer, Sprite, Minute Maid Lemonade, Ginger Ale, Soda or Tonic 2.50

San Pellegrino sparkling water | Panna still water ~ Half-liter 3.50 Liter 4.99

Tea, Coffee 2.50 ~ Espresso 2.50 ~ Café Cappuccino 3.50

BIRRE

Abita Amber Ale *Louisiana*

Blue Moon Belgian

White Ale *Colorado*

Budweiser

Bud Light

Cigar City Jai Alai IPA *Tampa*

Coppertail Brewing Co.

Free Dive IPA *Tampa*

Coppertail Brewing Co.

Night Swim Porter *Tampa*

Corona Light

Funky Buddha Pineapple

Beach Blonde *Oakland Park*

Kaliber N/A

Michelob Ultra

Miller Light

Motorworks Brewery Pulp

Friction Grapefruit

IPA *Bradenton*

Peroni *Italy*

Stella Artois *Belgium*

Strongbow Original Dry

Cider *United Kingdom*

We accept American Express, MasterCard, Discover and Visa. No checks accepted.

www.bellasitaliancafe.com

MEMBER, FLORIDA RESTAURANT AND LODGING ASSOCIATION



Menu items and prices subject to change.

12.28.2020